

Diet Pie Chocolate (awesome)

- 1 stick real butter or imperial margarine (melted)
- 1 cup flour
- 1 cup crushed walnuts
- 1 pkg. (8 oz) light cream cheese (softened)
- 1/4 cup powdered sugar
- 12 oz container light cool whip
- 2 1/4 cups 2% milk
- 1 large sugar free chocolate instant pudding

To Start : Preheat oven to 350 degrees

Combine the melted butter , flour and walnuts...Press into 13x9 inch baking dish

Bake 15-20 minutes until lightly browned
Let cool for about 30-45 min

In a mixer bowl:

Whip the cream cheese until creamy then
add the powdered sugar
and 1/2 of the cool whip...Mix thoroughly
until creamy..Spread on top of the crust.

Combine the 2 1/4 cups 2% milk and
pudding mix (note that
the amount for this recipe differs from the
package...Spread
on top of the cream cheese mixture..

When ready to serve, top with the
remaining cool whip...

Note: can use any large sugar free pudding
for the diet pie: